AEG
perfekt in form und funktion

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FOR PERFECT RESULTS

Thank you for choosing this AEG product. We have created it to give you impeccable performance for many years, with innovative technologies that help make life simpler – features you might not find on ordinary appliances. Please spend a few minutes reading to get the very best from it.

Visit our website for:

Get usage advice, brochures, trouble shooter, service information:
www.aeg.com

Register your product for better service:
www.aeg.com/productregistration

Buy Accessories, Consumables and Original spare parts for your appliance:
www.aeg.com/shop

CUSTOMER CARE AND SERVICE

We recommend the use of original spare parts.
When contacting Service, ensure that you have the following data available.
The information can be found on the rating plate. Model, PNC, Serial Number.

Warning / Caution-Safety information

General information and tips

Environmental information

Subject to change without notice.

1. SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

1.1 Children and vulnerable people safety

⚠ **WARNING!**
Risk of suffocation, injury or permanent disability.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised by an adult or a person who is responsible for their safety.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, we recommend that you activate it.
- Cleaning and user maintenance shall not be made by children without supervision.

1.2 General Safety

- Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. Always use oven gloves to remove or put in accessories or ovenware.
- Do not use a steam cleaner to clean the appliance.
- Before maintenance cut the power supply.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can

scratch the surface, which may result in shattering of the glass.

- Only use the core temperature sensor recommended for this appliance.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.

2. ⚠ SAFETY INSTRUCTIONS

2.1 Installation

⚠ **WARNING!**
Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Do not pull the appliance by the handle.
- Keep the minimum distance from the other appliances and units.
- Make sure that the appliance is installed below and adjacent safe structures.
- The sides of the appliance must stay adjacent to appliances or to units with the same height.

Electrical connection

⚠ **WARNING!**
Risk of fire and electrical shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Contact the Service or an electrician to change a damaged mains cable.
- Do not let mains cables to come in touch with the appliance door, specially when the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.

2.2 Use

WARNING!
Risk of injury, burns or electric shock or explosion.

- Use this appliance in a household environment.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Be careful, when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Always keep the appliance door closed when the appliance is in operation.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.

WARNING!
Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:

  – do not put ovenware or other objects in the appliance directly on the bottom.

  – do not put aluminium foil directly on the bottom of the appliance.

  – do not put water directly into the hot appliance.

  – do not keep moist dishes and food in the appliance after you finish the cooking.

  – be careful when you remove or install the accessories.
- Discoloration of the enamel has no effect on the performance of the appliance. It is not a defect in the sense of the warranty law.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.

Steam Cooking

WARNING!
Risk of burns and damage to the appliance.

- Do not open the appliance door during steam cooking. Steam can release.

2.3 Care and Cleaning

WARNING!
Risk of injury, fire or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Service.
- Be careful when you remove the door from the appliance. The door is heavy!
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Remaining fat or food in the appliance can cause fire.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, obey the safety instructions on the packaging.
- Do not clean the catalytic enamel (if applicable) with any kind of detergent.

2.4 Internal light

- The type of light bulb or halogen lamp used for this appliance, is only for

household appliances. Do not use it for house lighting.

WARNING!
Risk of electrical shock.

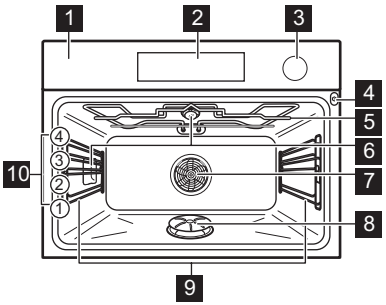
- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

2.5 Disposal

WARNING!
Risk of injury or suffocation.

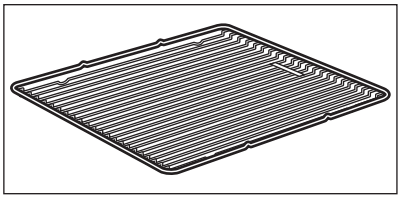
- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.
- Remove the door catch to prevent children and pets to get closed in the appliance.

3. PRODUCT DESCRIPTION

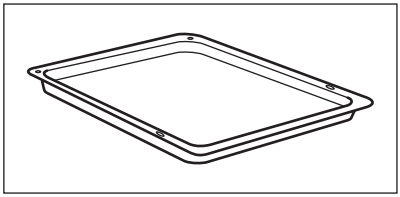


1 Control panel
2 Electronic programmer
3 Water drawer
4 Socket for the core temperature sensor
5 Grill and heating element
6 Oven lamp
7 Fan and heating element
8 Steam generator with cover
9 Shelf support, removable
10 Shelf positions

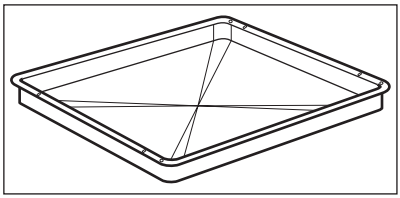
3.1 Accessories



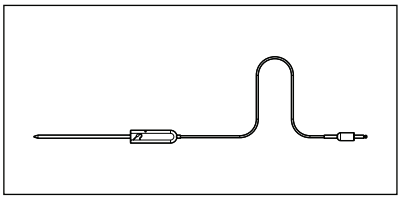
Wire shelf
For cookware, cake tins, roasts.



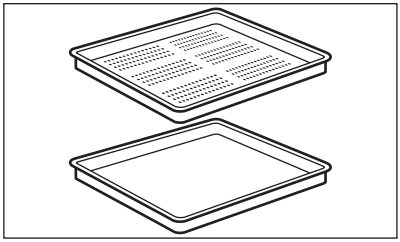
Baking tray
For cakes and biscuits.



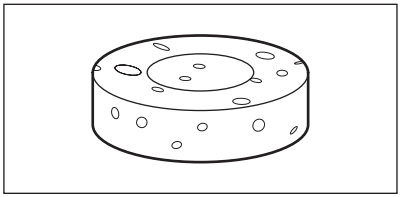
Grill- / Roasting pan
To bake and roast or as a pan to collect fat.



Core temperature sensor
To measure how far the food is cooked.



Steam set
One unperforated and one perforated food container.
The steam set drains the condensing water away from the food during steam cooking. Use it to prepare food that should not be in the water during the cooking (e.g. vegetables, pieces of fish, chicken breast). The set is not suitable for food that needs to soak in the water (e.g. rice, polenta, pasta).



Sponge
For absorbing the remaining water from the steam generator.

4. BEFORE FIRST USE

WARNING!
Refer to the Safety chapters.

If the heating element hangs down, push it to the top of the appliance above the supports which are on the inner walls of the appliance.

4.1 Initial Cleaning

- Remove all parts from the appliance.
- Clean the appliance before first use.

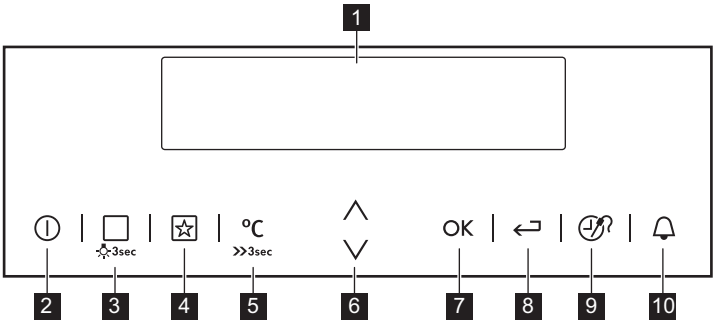
Refer to chapter "Care and Cleaning".

4.2 First Connection

When you connect the appliance to the mains or after the power cut, you have to set the language, the display contrast, the display brightness and the time of the day. Press ∧ or ∨ to set the value. Press **OK** to confirm.

5. CONTROL PANEL

5.1 Electronic programmer

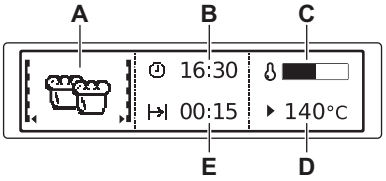


Use the sensor fields to operate the appliance

Number	Sensor field	Function	Comment
1	-	Display	Shows the current settings of the appliance.
2	⏻	ON / OFF	To activate and deactivate the appliance.
3	☐ 3sec	Heating Functions or Assisted Cooking	To choose a heating function, touch the sensor field once. To choose an Assisted Cooking function, touch it twice. To activate or deactivate the light, touch the field for 3 seconds (you can activate the light also when the appliance is deactivated).
4	☆	Favourite Programme	To save and access your favourite programmes.
5	°C »3sec	Temperature selection	To set the temperature or show the current temperature in the appliance. To activate or deactivate the Fast Heat Up function, touch the field for 3 seconds.
6	∧ ∨	Up and down key	To move up or down in the menu.
7	OK	OK	To confirm a selection or a setting.
8	↩	Home key	To show the main menu.

Number	Sensor field	Function	Comment
9		Time and additional functions	To set different functions. When a heating function operates, touch the sensor field to set the timer, Child Lock, Favourite Programme memory, Heat + Hold , Set + Go , or to change the settings of the Core Temperature Sensor.
10		Minute Minder	To set the Minute Minder .

Display



A) Heating function
B) Time of day
C) Heat-up indicator
D) Temperature
E) Duration time or end time of a function

Other indicators in the display

Symbol		Function
	Minute Minder	The function is active.
	Time of day	Shows the current time.
	Duration	Shows the time required for the cooking cycle.
	End Time	Shows when the cooking cycle ends.
	Time Indication	Shows how long the heating function operates. Press ∨ and ∧ at the same time to reset the time.
	Heat-up indicator	Indicates the temperature level in the appliance.
	Fast Heat Up Indicator	The function is active. It decreases the heat up time.
	Weight Automatic	The automatic weight system is active, or weight can be changed.
	Heat + Hold	The function is active.

6. DAILY USE

WARNING!
Refer to the Safety chapters.

6.1 Navigating the menus

1. Activate the appliance.
2. Press ∨ or ∧ to select the menu option.
3. Press **OK** to move to the submenu or accept the setting.

At each point you can go back to the main menu with ↩.

6.2 The menus in overview

Main menu

Symbol	Menu item	Description
	Assisted Cooking	Contains a list of automatic cooking programmes.
	Heating Functions	Contains a list of heating functions.
	Steam Cleaning	Cleans with steam.
	Basic Settings	Contains a list of other settings.
	Favourite Programme	Contains a list of the favourite cooking programmes saved by the user.

Submenu for: Basic Settings

Symbol	Submenu	Application
	Set Time of Day	Sets the current time on the clock.
	Time Indication	When ON, the display shows the current time after you deactivate the appliance.
	SET + GO	When ON, you can activate the function after you activate a heating function.
	Heat + Hold	When ON, you can activate the function after you activate a heating function.
	Extra time	Activates and deactivates the function.
	Display Contrast	Adjusts the display contrast by degrees.
	Display Brightness	Adjusts the display brightness by degrees.
	Set Language	Sets the language for the display.
	Buzzer Volume	Adjusts the volume of press-tones and signals by degrees.
	Key Tones	Activates and deactivates the tone of the touch fields. It is not possible to deactivate the tone of the ON / OFF touch field.

Symbol	Submenu	Application
	Alarm/Error Tones	Activates and deactivates the alarm tones.
	Cleaning Assistant	Helps you with the cleaning procedure.
i	Service	Shows the software version and configuration.
	Factory Settings	Resets all settings to factory settings.

6.3 Heating functions

Submenu for: Heating Functions

heating function		Application
	Full Steam	For vegetables, fish, potatoes, rice, pasta or special side-dishes.
	Half Steam + Heat	For dishes with a high moisture content and for poaching fish, custard royale and terrines.
	Quarter Steam + Heat	To bake bread, roast large pieces of meat or to warm up chilled and frozen meals.
	Eco Steam	The ECO functions let you optimize the energy consumption during cooking. It is necessary to set the cooking time first. To get more information about the recommended settings, refer to the cooking tables with the equivalent usual heating function.
	Moist Fan Baking	For energy-saving baking and cooking of mainly dry bakery items as well as for baking in tins on 1 shelf position.
	True Fan Cooking	For baking on up to 2 shelf positions at the same time and to dry food. Set the temperature 20 - 40 °C lower than for Conventional Cooking .
	Pizza Setting	To bake food on 1 shelf position for a more intensive browning and a crispy bottom. Set the temperature 20 - 40 °C lower than for Conventional Cooking .
	Slow Cook	For preparing especially tender, succulent roasts.
	Conventional Cooking	For baking and roasting on 1 shelf position.
	Frozen Foods	To make your convenience food like e.g. French Fries, Wedges, spring rolls crispy.

heating function		Application
	Turbo Grilling	To roast larger meat joints or poultry with bones on 1 shelf position. Also to gratinate and to brown.
	Fast Grilling	To grill flat food in large quantities. To toast bread.
	Grilling	To grill flat food and to toast.
	Keep Warm	To keep food warm.
	Defrost	To defrost frozen food.
	Bottom Heat	For baking cakes with crispy or crusty bases and to preserve food.
	Dough Proving	For controlled rising of yeast dough before baking.
	Bread Baking	To bake bread.
	Au Gratin	For dishes like lasagna or potato gratin. Also to gratinate and brown.
	Preserving	To preserve vegetables e.g. mixed pickles in glasses and liquid.
	Drying	For drying of sliced fruits like apples, plums, peaches and vegetables as tomatoes, zucchini or mushrooms.
	Plate Warming	To preheat your plate for serving.
	Steam Regenerating	To reheat your already cooked food directly on a plate.
	Eco Roasting	The ECO functions let you optimize the energy consumption during cooking. It is necessary to set the cooking time first. To get more information about the recommended settings, refer to the cooking tables with the equivalent usual heating function.

6.4 Activating a heating function

1. Activate the appliance.
2. Select the Heating Functions menu. Press **OK** to confirm.
3. Set a heating function. Press **OK** to confirm.
4. Set the temperature. Press **OK** to confirm.

Press ☐ to go directly to the Heating Functions menu. You can use it when the appliance is activated.

6.5 Steam cooking

The water drawer cover is in the control panel.

1. Press the cover to open the water drawer.
2. Fill the water drawer with 700 ml of water.

   The water supply is sufficient for approximately 30 minutes.

CAUTION!
Do not put water directly into the steam generator!

Use only water as the liquid. Do not use filtered (demineralised) or distilled water.

3. Activate the appliance.
4. Set the steam heating function and temperature.
5. If necessary, set the function Duration |→| or End Time →|.

   The first steam shows after approximately 2 minutes. An acoustic signal sounds when the appliance is at approximately the set temperature.

   The signal sounds again at the end of the cooking time.
6. Deactivate the appliance.

When the steam generator is empty, an acoustic signal sounds.
When the appliance is cool, soak up all remaining water from the steam generator with the sponge. If necessary, clean the steam generator with some vinegar.
Let the appliance dry fully with the door open.

6.6 Heat-up indicator

When you activate a heating function, the bar on the display comes on. The bar shows that the temperature increases.

Fast Heat Up Indicator

This function decreases the heat-up time. To activate the function, hold °C for 3 seconds. The heat-up indicator alternates.

Residual heat

When you deactivate the appliance, the display shows the residual heat. You can use the heat to keep the food warm.

6.7 Energy saving

The appliance contains features which help you save energy during everyday cooking:

- **Residual heat:**
  - When the heating function or programme operates, the heating elements are deactivated 10% earlier (the lamp and fan continue to operate). For this feature to operate, the cooking time must be longer than 30 minutes or you must use the clock functions (Duration , End Time).
  - When the appliance is off, you can use the heat to keep food warm. The display shows the remaining temperature.
- **Cooking with the lamp off** - touch and hold ☐ for 3 seconds to deactivate the lamp during cooking.
- When you use the **Moist Fan Baking** function, the lamp deactivates after 30 seconds. The lamp activates again when you touch ☐ for 3 seconds or when you open the appliance door.
- **Eco functions** - refer to section "Heating Functions" (for selected models only).

7. CLOCK FUNCTIONS

Symbol	Function	Description
	Minute Minder	To set a countdown (max. 2 h 30 min). This function has no effect on the operation of the appliance. You can also activate it when the appliance is deactivated. Use to activate the function. Press ∧ or ∨ to set the minutes and **OK** to start.
|→|	Duration	To set how long the appliance has to be in operation (max. 23 h 59 min).
→|	End Time	To set the switch-off time for a heating function (max. 23 h 59 min).

If you set the time for a clock function, the time starts to count down after 5 seconds.

If you use the clock functions Duration and End Time , the appliance deactivates the heating elements after 90 % of the set time. The appliance uses the residual heat to continue the cooking process until the time ends (3 - 20 minutes).

Setting the clock functions

1. Set a heating function.
2. Press again and again until the display shows the necessary clock function and the related symbol.
3. Press ∧ or ∨ to set the necessary time. Press **OK** to confirm. When the time ends, an acoustic signal sounds. The appliance deactivates. The display shows a message.
4. Press a sensor field to stop the signal.

Useful information:

- With Duration and End Time you must set the heating function and the temperature first. Then you can set the clock function. The appliance deactivates automatically.
- You can use Duration and End Time at the same time, if you want to automatically activate and deactivate the appliance on a given time later.
- When you use the Core Temperature Sensor (if applicable), the Duration and End Time functions do not work.

7.1 Heat + Hold

The Heat + Hold function keeps prepared food warm at 80 °C for 30 minutes. It activates after the baking or roasting procedure ends.

- You can activate or deactivate the function in the Basic Settings menu.
- Conditions for the function:
  – The set temperature is more than 80 °C.
  – The function Duration is set.

Activating the function

1. Activate the appliance.
2. Select the heating function.
3. Set the temperature above 80 °C.
4. Press again and again until the display shows Heat + Hold . Press **OK** to confirm.

When the function ends, an acoustic signal sounds.
The Heat + Hold function stays on if you change the heating functions.

7.2 Extra Time

The Extra Time makes the heating function continue after the Duration ends.

- Applicable for all heating functions with Duration or Weight Automatic .
- Not applicable for heating functions with the core temperature sensor.

Activating the function:

1. When the cooking time ends, an acoustic signal sounds. Press a sensor field.
2. The display shows the message for Extra Time for five minutes.

3. Press to activate (or ⮐ to cancel).
4. Set the Extra Time period. Press **OK** to confirm.

8. AUTOMATIC PROGRAMMES

WARNING!
Refer to the Safety chapters.

8.1 Automatic programmes

These 3 automatic programmes give optimum settings for each type of meat or other recipes:

- Meat programmes with Weight Automatic (Assisted Cooking menu) — This function automatically calculates the roasting time. To use it you need to input food weight.
- Meat programmes with CT Sensor Automatic (Assisted Cooking menu) — This function automatically calculates the roasting time. To use it you need to input core temperature. When the programme ends an acoustic signal sounds.
- Recipe Automatic (Assisted Cooking menu) — This function uses predefined values for a dish. Prepare the dish according to recipe from this book.

Weight Automatic dishes
Roast Pork
Roast Veal
Braised Meat
Roast Game
Roast Lamb
Chicken, whole
Turkey, whole
Duck, whole
Goose, whole

CT Sensor Automatic dishes
Loin of Pork
Roast Beef
Scandinavian Beef
Loin of Game
Lamb Joint, medium
Boned Poultry
Whole Fish

You can find the recipes for the automatic programmes specified for this appliance on our website. To find the proper Recipe Book check the PNC number on the rating plate on the front frame of the appliance cavity.

8.2 Assisted Cooking with Recipe Automatic

This appliance has a set of recipes you can use. The recipes are fixed and you cannot change them.

Activating the function:

1. Activate the appliance.
2. Select the Assisted Cooking menu. Press **OK** to confirm.
3. Select the category and dish. Press **OK** to confirm.
4. Select Recipe Automatic . Press **OK** to confirm.

When you use the Manual function, the appliance uses the automatic settings. You can change them as with other functions.

8.3 Assisted Cooking with Weight Automatic

This function automatically calculates the roasting time. To use it, it is necessary to input the food weight.

Activating the function:

1. Activate the appliance.
2. Select Assisted Cooking . Press **OK** to confirm.
3. Select the category and dish. Press **OK** to confirm.

4. Select the Weight Automatic . Press **OK** to confirm.
5. Touch ∧ or ∨ to set the food weight. Press **OK** to confirm.

The automatic programme starts. You can change the weight at any time. Press ∧ or ∨ to change the weight. When the time ends, an acoustic signal sounds. Press a sensor field to deactivate the signal.

With some programmes turn over the food after 30 minutes. The display shows a reminder.

9. USING THE ACCESSORIES

WARNING!
Refer to the Safety chapters.

9.1 Core temperature sensor

The core temperature sensor measures the core temperature of the meat. When the meat is at the set temperature, the appliance deactivates.

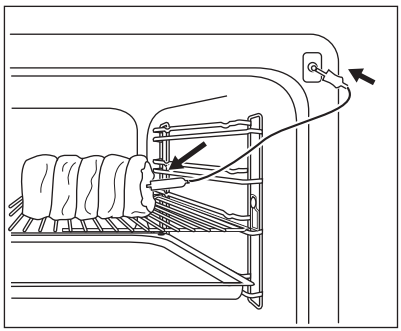
There are two temperatures to set:

- The oven temperature
- The core temperature

Only use the core temperature sensor supplied or the correct replacement parts.

Using the core temperature sensor:

1. Put the tip of the core temperature sensor into the centre of the meat.
2. Activate the appliance.
3. Put the plug of the core temperature sensor into the socket at the front of the appliance.



The display shows the core temperature sensor.

4. Press ∧ or ∨ in less than 5 seconds to set the core temperature.
5. Set the oven function and, if necessary, the oven temperature.

   The appliance calculates an approximate end time. The end time is different for the different quantities of the food, the set oven temperatures (minimum 120 °C) and the operating modes. The appliance calculates the end time in approximately 30 minutes.

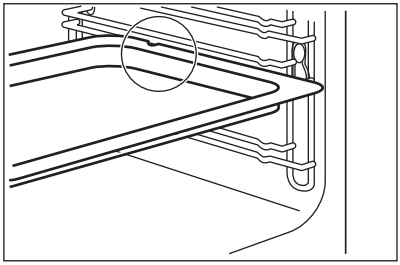
The core temperature sensor must stay in the meat and in the socket during the cooking.

6. When the meat is at the set core temperature, an acoustic signal sounds. The appliance deactivates automatically. Touch a sensor field to stop the signal.
7. Remove the core temperature sensor plug from the socket and remove the meat from the oven.

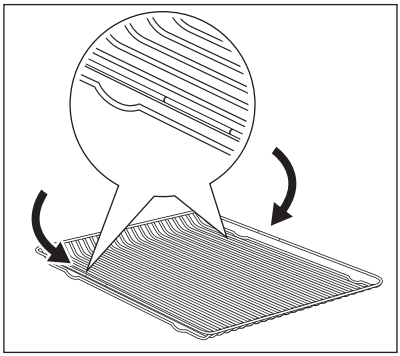
To change the core temperature, press .

WARNING!
The core temperature sensor is hot. There is a risk of burns. Be careful when you remove the tip and the plug of the core temperature sensor.

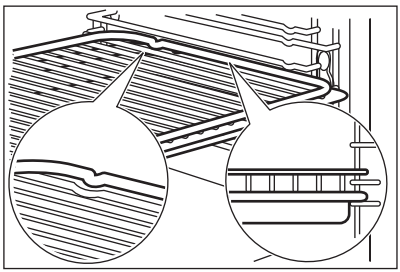
9.2 Installing the accessories



Deep Pan:
Push the deep pan between the guide bars of the shelf support.



Wire shelf:
Put the shelf in and make sure the feet point down.
Push the shelf between the guide bars of the shelf support.



Wire shelf and deep pan together:
Put the wire shelf on the deep pan.
Push the deep pan between the guide bars of the shelf support.

All accessories have a small indentation at the bottom on the right and left edge to increase the safety.

Always make sure that this indentation is at the rear of the appliance. This indentation is also an anti-tip device.

The high rim around the shelf is a device which prevents cookware from slipping off.

10. ADDITIONAL FUNCTIONS

10.1 Favourite Programme menu

You can save your favourite settings, like duration, temperature or heating function. They are available in the Favourite Programme menu. You can save 20 programmes.

Saving a programme

1. Activate the appliance.
2. Set a heating function or an Assisted Cooking function.
3. Touch again and again until the display shows " SAVE ". Press **OK** to confirm.
4. The display shows the first free memory position.

   Press **OK** to confirm.
5. Enter the name of the programme. The first letter flashes.

   Touch ∨ or ∧ to change the letter. Press **OK**.
6. Touch ∨ or ∧ to move the cursor to the right or to the left. Press **OK**.

   The next letter flashes. Do steps 5 and 6 again as necessary.
7. Press and hold **OK** to save.

You can overwrite a memory position. When the display shows the first free memory position, touch ∨ or ∧ and press **OK** to overwrite an existing programme.

You can change the name of a programme in the menu Edit Programme Name .

Activating the programme

1. Activate the appliance.
2. Select the Favourite Programme menu. Press **OK** to confirm.
3. Select your favourite programme name. Press **OK** to confirm.

Press ☆ to go to Favourite Programme directly. You can also use it when the appliance is deactivated (for selected models only).

10.2 Function Lock

The Function Lock prevents an accidental change of the heating function. You can activate the Function Lock only when the appliance operates.

Activating the Function Lock :

1. Activate the appliance.
2. Set a heating function or setting.
3. Press again and again until the display shows Function Lock .
4. Press **OK** to confirm.

Deactivating the Function Lock :

1. Press .
2. Press **OK** to confirm.

10.3 Child Lock

The Child Lock prevents an accidental operation of the appliance.

Activating and deactivating the Child Lock function:

1. Activate the appliance.
2. Touch and ☆ at the same time until the display shows a message.

10.4 SET + GO

The SET + GO function lets you set a heating function (or programme) and use it later with one press of the sensor field.

Activating the function:

1. Activate the appliance.
2. Set a heating function.
3. Press again and again until the display shows Duration .
4. Set the time.
5. Press again and again until the display shows SET + GO .
6. Press **OK** to confirm.

To start SET + GO , press a sensor field (except for ⏻). The set heating function starts.
When the heating function ends, an acoustic signal sounds.

Useful information:

- When the heating function operates, the function Function Lock is on.
- You can activate and deactivate the SET + GO function in the Basic Settings menu.
- If a heating function operates.
- If you do not change the oven temperature.

10.5 Automatic switch-off

For safety reasons the appliance deactivates after some time:

Temperature	Switch-off time
30 °C - 115 °C	12.5 h
120 °C - 195 °C	8.5 h
200 °C - 230 °C	5.5 h

The automatic switch-off works with all functions, except Light , Duration , End Time and Core Temperature Sensor.

10.6 Cooling fan

When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool. If you deactivate the appliance, the cooling fan can continue to operate until the appliance cools down.

11. HELPFUL HINTS AND TIPS

11.1 Inner side of the door

In some models, on the inner side of the door you can find:

- The numbers of the shelf positions.
- Information about the heating functions, recommended shelf positions and temperatures for typical dishes.

The temperature and baking times in the tables are guidelines only. They depend on the recipes and the quality and quantity of the ingredients used.

11.2 Advice for special heating functions of the oven

Keep Warm

Use this function if you want to keep food warm.
The temperature regulates itself automatically to 80 °C.

Plate Warming

For warming plates and dishes.
Distribute plates and dishes evenly on the oven shelf. Move stacks around after half of the warming time (swap top and bottom).
The automatic temperature is 70 °C.
Recommended shelf position: 3.

Dough Proving

You can use this automatic function with any recipe for yeast dough you like. It gives you a good atmosphere for rising. Put the dough into a dish that is big enough for rising and cover it with a wet towel or plastic foil. Insert a wire shelf on level one and put the dish in. Close the door and set the function dough proving. Set the necessary time.

11.3 Cooking with steam

Cookware for steam cooking

- Use only heat and corrosion resistant cookware.

Chrome steel food containers are correct too (see special accessories).

Oven levels

- There are the correct oven levels in the table below. Count the oven levels from the bottom to the top.

General notes

- When you cook longer than 30 minutes or when you cook large quantities of food, add water if it is necessary.
- Put the food in the correct cooking containers on the shelves. Keep the distance between the shelves to let the steam get to each food.
- If you do not use the oven for a long time, remove water from the water drawer, connecting hoses and steam generator (refer to section "Cleaning and Care").

Note on the tables for Steam Cooking

- The tables give data for typical dishes.

The temperature and time are for guidance only and depend on the composition, size , quantity of food and the cookware.

Use almost the same recipe if you cannot find the settings for your recipe.
Start the cooking with the cold oven if the data in the tables does not recommend differently.
Increase the amount of water for rice to the ratio 1 : 1.5 - 1: 2 contrary to the specifications in the table.

11.4 True Fan Cooking and Full Steam in succession

- You can cook meat, vegetables and accompaniments one after the other by combining functions. All components are ready to serve at the same time.
- Use True Fan Cooking function to initially roast the food.
- Put prepared vegetables and accompaniments in ovenproof dishes. Put in the oven with the roast.
- Cool down the oven to a temperature of around 80 °C. To cool down the appliance quicker open the oven door to the first position for approximately 15 minutes.
- Start the Full Steam function and cook it all together until ready.

Maximum water amount is 650 ml.

11.5 Steam water table

Water in the water drawer in ml	Time[1)] in min.
300	15 - 20
600	30 - 40
800	50 - 60

1) The times are for guidance only

11.6 Steam cooking tables

WARNING!
Do not open the appliance door when the function is active. Risk of burns.

The function is suitable for all types of food — fresh and frozen. You can use it for cooking, warming, defrosting, poaching, or blanching vegetables, meat, fish, pasta, rice, sweet corn, semolina and eggs.

Cooking of menus: You can prepare complete set in one go. To avoid under or over cooked dishes choose those which require similar cooking times. Use the largest amount of water specified for individual component. Put the dishes on the oven shelves in the suitable cookware. Adjust the gap between the dishes to let the steam circulate.

Sterilisation

- With this function you can sterilise containers (e.g. baby bottles).

- Put the clean containers in the middle of the shelf on the 1st level. Make sure that the opening faces down at a small angle.
- Fill the drawer with the maximum amount of water and set a time of 40 min.

Vegetables

Food	Temperature °C	Water amount in ml	Time[1)] in min.	Shelf position
Artichokes	96	800	50 - 60	1
Auberginen	96	450	15 - 25	1
Cauliflower, whole	96	600	35 - 45	1
Cauliflower, florets	96	500	25 - 30	1
Broccoli, whole	96	550	30- 40	1
Broccoli, florets	96	400	20 - 25	1
Mushroom slices	96	400	15 - 20	1
Peas	96	450	20 - 25	1
Fennel	96	600	35 - 45	1
Carrots	96	600	35 - 45	1
Kohlrabi, strips	96	550	30 - 40	1
Peppers, strips	96	400	15 - 20	1
Leeks, rings	96	500	25 - 35	1
Green beans	96	550	35 - 45	1
Lamb's lettuce, florets	96	450	20 - 25	1
Brussels sprouts	96	550	30 - 40	1
Beetroot	96	800 + 400	70 - 90	1
Black salsify	96	600	35 - 45	1
Celery, cubed	96	500	20 - 30	1
Asparagus, green	96	500	25 - 35	1
Asparagus, white	96	600	35 - 45	1
Spinach, fresh	96	350	15	1
Peeling tomatoes	96	350	15	1

Food	Temperature °C	Water amount in ml	Time[1)] in min.	Shelf position
White haricot beans	96	500	25 - 35	1
Savoy cabbage	96	400	20 - 25	1
Courgette, slices	96	350	15	1

1) The times are for guidance only.

Side dishes / accompaniments

Food	Temperature °C	Water amount in ml	Time[1)] in min.	Shelf position
Yeast dumplings	96	600	30 - 40	1
Potato dumplings	96	600	35 - 45	1
Unpeeled potatoes, medium	96	750	45 - 55	1
Rice (water / rice ratio 1.5:1)	96	600	35 - 40	1
Boiled potatoes, quartered	96	600	35 - 40	1
Bread dumpling	96	600	35 - 45	1
Tagliatelle, fresh	96	450	20 - 25	1
Polenta (liquid / polenta ratio 3:1)	96	750	40 - 45	1

1) The times are for guidance only.

Fish

Food	Temperature °C	Water amount in ml	Time[1)] in min.	Shelf position
Trout, approx. 250 g	85	550	30 - 40	1
Prawns, fresh	85	450	20 - 25	1
Prawns, frozen	85	550	30 - 40	1
Salmon filets	85	500	25 - 35	1

Food	Temperature °C	Water amount in ml	Time[1)] in min.	Shelf position
Salmon trout, approx. 1000 g	85	600	40 - 45	1
Mussels	96	500	20 - 30	1
Flat fish filet	80	350	15	1

1) The times are for guidance only.

Meat

Food	Temperature °C	Water amount in ml	Time[1)] in min.	Shelf position
Cooked ham 1000 g	96	800 + 150	55 - 65	1
Chicken breast, poached	90	500	25 - 35	1
Chicken, poached, 1000 - 1200 g	96	800 + 150	60 - 70	1
Veal / pork loin without leg, 800 - 1000 g	90	800 + 300	80 - 90	1
Kasseler (smoked loin of pork), poached	90	800 + 300	70 - 90	1
Tafelspitz (prime boiled beef)	96	800 + 700	110 - 120	1
Chipolatas	80	400	15 - 20	1

1) The times are for guidance only.

Eggs

Food	Temperature °C	Water amount in ml	Time[1)] in min.	Shelf position
Eggs, soft-boiled	96	400	10- 12	1
Eggs, medium-boiled	96	450	13 - 16	1
Eggs, hard-boiled	96	500	18 - 21	1

1) The times are for guidance only.

11.7 Half Steam + Heat Cooking Table

Type of Food	Half Steam + Heat (water amount about 300 ml)		
	Temperature °C	Time in min.	Shelf position
Custard / flan in individual dishes 1)	90	40 - 45	1
Baked eggs 1)	90	35 - 45	1
Terrine 1)	90	40 - 50	1
Thin fish fillet	85	15 - 25	1
Thick fish fillet	90	25 - 35	1
Small fish up to 350 g	90	25 - 35	1
Whole fish up to 1000 g	90	35 - 45	1
Reheating			
Dumplings	110	20 - 30	1
Pasta	110	15 - 20	1
Rice	110	15 - 20	1
One-plate dishes	110	15 - 20	1

1) Continue for a further half an hour with the door closed

11.8 Quarter Steam + Heat Table

Type of Food	Quarter Steam + Heat (water amount about 300 ml)			
	Quantity	Temperature °C	Time 1) in min.	Shelf position
Roast pork	1 kg	160 - 180	90 - 100	1
Roast beef	1 kg	180 - 200	60 - 90	1
Roast veal	1 kg	180	80 - 90	1
Meat loaf, uncooked	0,5 kg	180	30 - 40	1
Smoked loin of pork (soak for 2 hours)	0,6 - 1 kg	160 - 180	60 - 70	1
Chicken	1 kg	180 - 200	50 - 60	1
Duck	1,5 - 2 kg	180	70 - 90	1
Potato gratin	-	160 - 170	50 - 60	1
Pasta bake	-	190	40 - 50	1

Type of Food	Quarter Steam + Heat (water amount about 300 ml)			
	Quantity	Temperature °C	Time[1] in min.	Shelf position
Lasagne	-	180	45 - 55	1
Misc. types of bread	0,5 - 1 kg	180 - 190	45 - 60	1
Rolls	40 - 60 g	180 - 210	30 - 40	2
Ready-to-bake rolls	-	200	20 - 30	2
Ready-to-bake baguettes	40 - 50 g	200	20 - 30	2
Ready-to-bake baguettes frozen	40 - 50 g,	200	25 - 35	2

1) The times are for guidance only.

11.9 Baking

General instructions

- Your new oven can bake or roast differently to the appliance you had before. Adapt your usual settings (temperature, cooking times) and shelf positions to the values in the tables.
- With longer baking times, you can deactivate the oven approximately 10 minutes before the end of the baking time and then use the residual heat.

When you cook frozen food, the trays in the oven can twist during baking. When the trays become cold again, the distortions are gone.

How to use the Baking Tables

- The manufacturer recommends that you use the lower temperature the first time.
- If you cannot find the settings for a special recipe, look for the one that is almost the same.
- You can extend baking times by 10 – 15 minutes if you bake cakes on more than one level.
- Cakes and pastries at different heights do not always brown equally at first. If this occurs, do not change the temperature setting. The differences equalize during the baking procedure.

11.10 Tips on baking

Baking results	Possible cause	Remedy
The bottom of the cake is not browned sufficiently.	The shelf position is incorrect.	Put the cake on a lower shelf.
The cake sinks and becomes soggy, lumpy or streaky.	The oven temperature is too high.	The next time you bake, set a slightly lower oven temperature.
The cake sinks and becomes soggy, lumpy or streaky.	The baking time is too short.	Set a longer baking time. **You cannot decrease baking times by setting higher temperatures.**

Baking results	Possible cause	Remedy
The cake sinks and becomes soggy, lumpy or streaky.	There is too much liquid in the mixture.	Use less liquid. Be careful with mixing times, especially if you use a mixing machine.
The cake is too dry.	The oven temperature is too low.	The next time you bake, set a higher oven temperature.
The cake is too dry.	The baking time is too long.	The next time you bake, set a shorter baking time.
The cake browns unevenly.	The oven temperature is too high and the baking time is too short.	Set a lower oven temperature and a longer baking time.
The cake browns unevenly.	The mixture is unevenly distributed.	Spread the mixture evenly on the baking tray.
The cake is not ready in the baking time given.	The oven temperature is too low.	The next time you bake, set a slightly higher oven temperature.

11.11 Baking on one oven level

General instructions

- Your new oven may bake or roast differently to the appliance you had before. Adapt your usual settings (temperature, cooking times) and shelf levels to the values in the tables.

With longer baking times, the oven can be switched off about 10 minutes before the end of baking time, to use the residual heat.
When you use frozen food, the trays in the oven can twist during baking. When the trays get cold again, the distortion will be gone.

How to use the Baking Tables

- We recommend to use the lower temperature the first time.

If you cannot find the settings for a special recipe, look for the one that is almost the same.
Baking time can be extended by 10 - 15 minutes, if you bake cakes on more than one level.
Cakes and pastries at different heights do not always brown equally at first. If this occurs, do not change the temperature setting. The differences equalize during the baking procedure.

Baking in tins

Type of baking	Oven function	Shelf position	Temperature (°C)	Time (min)
Ring cake or brioche	True Fan Cooking	1	150 - 160	50 - 70
Madeira cake / Fruit cakes	True Fan Cooking	1	140 - 160	70 - 90
Sponge cake / Sponge cake	True Fan Cooking	1	140 - 150	35 - 50

Type of baking	Oven function	Shelf position	Temperature (°C)	Time (min)
Sponge cake / Sponge cake	Convectional Cooking	1	160	35 - 50
Flan base - short pastry 1)	True Fan Cooking	2	170 - 180	10 - 25
Flan base - sponge mixture	True Fan Cooking	2	150 - 170	20 - 25
Apple pie / Apple pie (2 tins Ø 20 cm, diagonally off set)	True Fan Cooking	2	160	70 - 90
Apple pie / Apple pie (2 tins Ø 20 cm, diagonally off set)	Convectional Cooking	1	180	70 - 90
Cheesecake, tray 2)	Convectional Cooking	2	160 - 170	70 - 90

1) Preheat the oven.

2) Use the deep pan.

Cakes / pastries / breads on baking trays

Type of baking	Oven function	Shelf position	Temperature (°C)	Time (min)
Plaited bread / bread crown	Convectional Cooking	1	170 - 190	30 - 40
Christmas stollen 1)	Convectional Cooking	1	160 - 180	50 - 70
Bread (rye bread) 1)	Convectional Cooking	1		
fist of all			230	20
then			160 - 180	30 - 60
Cream puffs / eclairs 1)	Convectional Cooking	2	190 - 210	20 - 35
Swiss Roll 1)	Convectional Cooking	2	180 - 200	10 - 20
Cake with crumble topping (dry)	True Fan Cooking	2	150 - 160	20 - 40
Buttered almond cake / sugar cakes 1)	Convectional Cooking	2	190 - 210	20 - 30
Fruit flans (made with yeast dough / sponge mixture) 2)	True Fan Cooking	2	150 - 160	35 - 55

Type of baking	Oven function	Shelf position	Temperature (°C)	Time (min)
Fruit flans (made with yeast dough / sponge mixture) 2)	Convectional Cooking		170	35 - 55
Fruit flans made with short pastry	True Fan Cooking	2	160 - 170	40 - 80
Yeast cakes with delicate toppings (e.g. quark, cream, custard) 1)	Convectional Cooking	2	160 - 180	40 - 80

Biscuits

Food	Oven function	Shelf position	Temperature (°C)	Time (min)
Short pastry biscuits	True Fan Cooking	2	150 - 160	10 - 20
Short bread / Short bread / Pastry Stripes	True Fan Cooking	2	140	20 - 35
Short bread / Short bread / Pastry Stripes 1)	Convectional Cooking	2	160	20 - 30
Biscuits made with sponge mixture	True Fan Cooking	2	150 - 160	15 - 20
Pastries made with egg white, meringues	True Fan Cooking		80 - 100	120 - 150
Macaroons	True Fan Cooking	2	100 - 120	30 - 50
Biscuits made with yeast dough	True Fan Cooking	2	150 - 160	20 - 40
Puff pastries 1)	True Fan Cooking	2	170 - 180	20 - 30
Rolls 1)	True Fan Cooking	2	160	10 - 25
Rolls 1)	Convectional Cooking	2	190 - 210	10 - 25
Small cakes / Small cakes 1)	True Fan Cooking	2	160	20 - 35
Small cakes / Small cakes 1)	Convectional Cooking	2	170	20 - 35

Moist Fan Baking

Type of Food	Temperature (°C)	Time (min)	Shelf position
Pasta bake	180 - 200	45 - 60	1
Lasagne	180 - 200	45 - 60	1
Potato gratin	190 - 210	55 - 80	1
Sweet dishes	180 - 200	45 - 60	1
Ring cake or brioche	160 - 170	50 - 70	1
Plaited bread / bread crown	170 - 190	40 - 50	1
Cake with crumble topping (dry)	160 - 170	20 - 40	2
Biscuits made with yeast dough	160 - 170	20 - 40	2

11.12 Multileveled baking

Cakes / pastries / breads on baking trays

Type of baking	True Fan Cooking Shelf positions from bottom 2 shelf positions	Temperature (°C)	Time (min)
Cream puffs / Eclairs [1)]	1 / 4	160 - 180	25 - 45
Dry streusel cake	1 / 4	150 - 160	30 - 45

[1)] Preheat the oven.

Cakes / pastries / breads on baking trays

Type of baking	True Fan Cooking Shelf positions from bottom 2 shelf positions	Temperature (°C)	Time (min)
Short pastry biscuits	1 / 4	150 - 160	20 - 40
Short bread / Short bread / Pastry Stripes	1 / 4	140	25 - 45
Biscuits made with sponge mixture	1 / 4	160 - 170	25 - 40
Pastries made with egg white, meringues	1 / 4	80 - 100	130 - 170
Macaroons	1 / 4	100 - 120	40 - 80

Type of baking	True Fan Cooking Shelf positions from bottom 2 shelf positions	Temperature (°C)	Time (min)
Biscuits made with yeast dough	1 / 4	160 - 170	30 - 60

11.13 Slow Cook Table

- Use the function to prepare lean, tender pieces of meat and fish. Cook without a lid.
- Sear the meat in a pan in a very high heat.
- Put the meat in a roasting dish or directly on the wire shelf. Put the deep pan below the shelf to catch the fat.

Slow Cook table

Food to be cooked	Weight	Temperature (°C)	Shelf position	Time (min)
Roast beef	1 - 1,5 kg	150	1	120 - 150
Fillet of beef	1 - 1,5 kg	150	1	90 - 110
Roast veal	1 - 1,5 kg	150	1	120 - 150
Steak	200 - 300 g	120	1	20 - 40

11.14 Pizza Setting

Type of baking	Shelf position	Temperature (°C)	Time (min)
Pizza (thin crust)[1)]	2	200 - 230	15 - 20
Pizza (with a lot of topping)[2)]	2	180 - 200	20 - 30
Tarts	1	180 - 200	40 - 55
Spinach flan	1	160 - 180	45 - 60
Quiche Lorraine (Savoury flan)	1	170 - 190	45 - 55
Swiss Flan	1	170 - 190	45 - 55
Cheesecake	1	140 - 160	60 - 90
Apple cake, covered	1	150 - 170	50 - 60
Vegetable pie	1	160 - 180	50 - 60
Unleavened bread[1)]	2	230	10 - 20
Puff pastry flan[1)]	2	160 - 180	45 - 55
Flammekuchen[1)]	2	230	12 - 20

Type of baking	Shelf position	Temperature (°C)	Time (min)
Piroggen (Russian version of calzone)[1)]	2	180 - 200	15 - 25

1) Preheat the oven.

2) Use the deep pan.

11.15 Roasting table

Roasting dishes

- Large roasting joints can be roasted directly in the deep pan or on the wire shelf above the deep pan (if present).
- Roast lean meats in a roasting tin with a lid. This will keep the meat more succulent.
- All types of meat, that can be browned or have crackling, can be roasted in the roasting tin without the lid.
- Use heat-resistant ovenware to roast (refer to the instructions of the manufacturer).
- You can roast large roasting joints directly in the deep pan (if present) or on the wire shelf above the deep pan.
- Roast lean meats in the roasting tin with the lid. This keeps the meat more succulent.
- All types of meat that can be browned or have crackling can be roasted in the roasting tin without the lid.
- We recommend that you cook meat and fish weighing 1 kg and above in the oven.
- To prevent the meat juices or fat from burning onto the pan, put some liquid into the deep pan.
- If necessary, turn the roast (after 1 / 2 - 2 / 3 of the cooking time).
- Baste large roasts and poultry with their juices several times during roasting. This gives better roasting results.
- You can deactivate the appliance approximately 10 minutes before the end of the roasting time, and use the residual heat.

Beef

Type of meat	Quantity	Oven function	Shelf position	Temperature (°C)	Time (min)
Pot roast	1 - 1.5 kg	Conventional Cooking	1	230	120 - 150
Roast beef or fillet					
rare [1)]	per cm. of thickness	Turbo Grilling	1	190 - 200	5 - 6 per cm of thickness
medium	per cm. of thickness	Turbo Grilling	1	180 - 190	6 - 8 per cm of thickness
well done	per cm. of thickness	Turbo Grilling	1	170 - 180	8 - 10 per cm of thickness

1) Preheat the oven.

Pork

Type of meat	Quantity	Oven function	Shelf position	Temperature (°C)	Time (min)
Shoulder, neck, ham joint	1 - 1.5 kg	Turbo Grilling	1	160 - 180	90 - 120
Chop, spare rib	1 - 1.5 kg	Turbo Grilling	1	170 - 180	60 - 90
Meat loaf	750 g - 1 kg	Turbo Grilling	1	160 - 170	50 - 60
Pork knuckle (pre-cooked)	750 g - 1 kg	Turbo Grilling	1	150 - 170	90 - 120

Veal

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time (min)
Roast veal	1 kg	Turbo Grilling	1	160 - 180	150 - 120
Knuckle of veal	1.5 - 2 kg	Turbo Grilling	1	160 - 180	120 - 150

Lamb

Type of meat	Quantity	Oven function	Shelf position	Temperature (°C)	Time (min)
Leg of lamb, roast lamb	1 - 1.5 kg	Turbo Grilling	1	150 - 180	100 - 120
Saddle of lamb	1 - 1.5 kg	Turbo Grilling	1	160 - 180	40 - 60

Game

Type of meat	Quantity	Oven function	Shelf position	Temperature (°C)	Time (min)
Saddle of hare, leg of hare [1)]	up to 1 kg	Conventional Cooking	1	230	30 - 40
Saddle of venison	1.5 - 2 kg	Conventional Cooking	1	210 - 220	35 - 40
Haunch of venison	1.5 - 2 kg	Conventional Cooking	1	180 - 200	60 - 90

Poultry

Type of meat	Quantity	Oven function	Shelf position	Temperature (°C)	Time (min)
Chicken, spring chicken	200 - 250 g each	Turbo Grilling	1	200 - 220	30 - 50
Chicken half	400 - 500 g each	Turbo Grilling	1	190 - 210	35 - 50
Poultry pieces	1 - 1.5 kg	Turbo Grilling	1	190 - 210	50 - 70
Duck	1.5 - 2 kg	Turbo Grilling	1	180 - 200	80 - 100

Fish (steamed)

Type of meat	Quantity	Oven function	Shelf position	Temperature (°C)	Time (min)
Whole fish	1 - 1.5 kg	Conventional Cooking	1	210 - 220	45 - 60

11.16 Grilling

Always grill with the maximum temperature setting.

CAUTION!
Always grill with the oven door closed.

Always preheat the empty oven with the grill functions for 5 minutes.

- Set the shelf in the shelf level as recommended in the grilling table.
- Always set the pan to collect the fat into the first shelf level.
- Grill only flat pieces of meat or fish.

Grilling

Food to be grilled	Temperature	Oven level	Grilling time (min.)	
			1st side	2nd side
Roast beef, medium	210 - 230	1	30 - 40	30 - 40
Filet of beef, medium	230	1	20 - 30	20 - 30
Back of pork	210 - 230	1	30 - 40	30 - 40
Back of veal	210 - 230	1	30 - 40	30 - 40
Back of lamb	210 - 230	1	25 - 35	20 - 35
Whole Fish, 500 - 1000 g	210 - 230	1	15 - 30	15 - 30

Fast Grilling

Food to be grilled	Oven level [1]	Grilling time (min.)	
		1st side	2nd side
Burgers / Burgers [1]	3	9 - 13	8 - 10
Pork fillet	3	10 - 12	6 - 10
Sausages	3	10 - 12	6 - 8
Fillet steaks, veal steaks	3	7 - 10	6 - 8
Toast / Toast [1]	4	1 - 3	1 - 3
Toast with topping	3	6 - 8	-

[1] Preheat the oven.

11.17 Convenience food

- Remove the food packaging. Put the food on a plate.
- Do not cover it with a bowl or a plate. This can extend the defrost time.
- Use the first shelf position. The one on the bottom.

Frozen Foods

Convenience food	Shelf position	Temperature (°C)	Time (min)
Pizza, frozen	2	200 - 220	15 - 25
Pizza American, frozen	2	190 - 210	20 - 25
Pizza, chilled	2	210 - 230	13 - 25
Pizza Snacks, frozen	2	180 - 200	15 - 30
French Fries, thin	2	200 - 220	20 - 30
French Fries, thick	2	200 - 220	25 - 35
Wedges / Croquettes	2	220 - 230	20 - 35
Hash Browns	2	210 - 230	20 - 30
Lasagne / Cannelloni, fresh	2	170 - 190	35 - 45
Lasagne / Cannelloni, frozen	2	160 - 180	40 - 60
Oven baked cheese	2	170 - 190	20 - 30
Chicken Wings	2	190 - 210	20 - 30

Frozen Ready Meals Table

Food to be cooked	Oven functions	Shelf position	Temperature (°C)	Time
Frozen pizza	Conventional Cooking	2	as per manufacturer's instructions	as per manufacturer's instructions
Chips [1] (300 - 600 g)	Conventional Cooking or Turbo Grilling	2	200 - 220	as per manufacturer's instructions
Baguettes	Conventional Cooking	2	as per manufacturer's instructions	as per manufacturer's instructions
Fruit cake	Conventional Cooking	2	as per manufacturer's instructions	as per manufacturer's instructions

[1] Turn chips 2 or 3 times during cooking

11.18 Defrosting

- Remove the food packaging. Put the food on a plate.
- Do not cover it with a bowl or a plate. This can extend the defrost time.
- Use the first oven shelf level. The one on the bottom.

Defrosting table

Food	Quantity	Defrosting time in min	Further defrosting time in min	Comment
Chicken	1 kg	100 - 140	20 - 30	Put the chicken on an upturned saucer in a big plate. Turn halfway through
Meat	1 kg	100 - 140	20 - 30	Turn halfway through
Meat	0,5 kg	90 - 120	20 - 30	Turn halfway through
Trout	150 g	25 - 35	10 - 15	---
Strawberries	300 g	30 - 40	10 - 20	---
Butter	250 g	30 - 40	10 - 15	---
Cream	2 x 200 g	80 - 100	10 - 15	Whip the cream when still slightly frozen in places
Gateau	1,4 kg	60	60	---

11.19 Drying

Food	Temperature (°C)	Shelf position	Time (h)
Beans	60 - 70	2	6 - 8

Food	Temperature (°C)	Shelf position	Time (h)
Peppers	60 - 70	2	5 - 6
Vegetables for soup	60 - 70	2	5 - 6
Mushrooms	50 - 60	2	6 - 8
Herbs	40 - 50	2	2 - 3
Plums	60 - 70	2	8 - 10
Apricots	60 - 70	2	8 - 10
Apple slices	60 - 70	2	6 - 8
Pears	60 - 70	2	6 - 9

11.20 Making preserves

- Use only preserve jars of the same dimensions available on the market.
- Do not use jars with twist-off and bayonet type lids, or metal tins.
- Use the first shelf from the bottom for this function.
- Put no more than six one-litre preserve jars on the baking tray.
- Fill the jars up to the same level and close with a clamp.
- The jars cannot touch each other.
- Put approximately 1 / 2 litre of water into the baking tray to give sufficient moisture in the oven.
- When the liquid in the jars starts to simmer (after approx. 35 - 60 minutes with one-litre jars), stop the oven or decrease the temperature to 100°C (see the table).

Preserves table - Soft Fruits

Preserve	Temperature (°C)	Cooking time until simmering (min)	Cooking time at 100 °C (min)
Strawberries, blueberries, raspberries, ripe gooseberries	160 - 170	35 - 45	---

Preserves table - Stone fruits

Preserve	Temperature (°C)	Cooking time until simmering (min)	Cooking time at 100 °C (min)
Pears, quinces, plums	160 - 170	35 - 45	10 - 15

Preserves table - Vegetables

Preserve	Temperature (°C)	Cooking time until simmering (min)	Cooking time at 100 °C (min)
Carrots [1)]	160 - 170	50 - 60	5 - 10
Cucumbers	160 - 170	50 - 60	---
Mixed pickles	160 - 170	50 - 60	15

Preserve	Temperature (°C)	Cooking time until simmering (min)	Cooking time at 100 °C (min)
Kohlrabi, peas, asparagus	160 - 170	50 - 60	15 - 20

1) Keep in the oven after you stop the oven

11.21 Bread Baking

Add 100 ml of water to the water drawer.
Preheating is not recommended.

Type of baking	Oven function	Shelf position	Temperature °C	Time in min
White Bread	Bread Baking	1	180 - 200	40 - 60
Baguette	Bread Baking	1	200 - 220	35 - 45
Brioche	Bread Baking	1	180 - 200	40 - 60
Ciabatta	Bread Baking	1	200 - 220	35 - 45
Rye Bread	Bread Baking	1	190 - 210	50 - 70
Dark Bread	Bread Baking	1	180 - 200	50 - 70
All Grain bread	Bread Baking	1	170 - 190	60 - 90

11.22 Core temperature sensor table

Beef

Food to be Cooked	Food Core Temperature
Rib steak or fillet steak	
rare	45 - 50 °C
medium	60 - 65 °C
well done	70 - 75 °C

Pork

Food to be Cooked	Food Core Temperature
Shoulder of pork, ham joint, neck	80 - 82 °C
Chop (saddle), smoked pork loin	75 - 80 °C
Meat loaf	75 - 80 °C

Veal

Food to be Cooked	Food Core Temperature
Roast veal	75 - 80 °C
Knuckle of veal	85 - 90 °C

Mutton / lamb

Food to be Cooked	Food Core Temperature
Leg of mutton	80 - 85 °C
Saddle of mutton	80 - 85 °C
Roast lamb, leg of lamb	70 - 75 °C

Game

Food to be Cooked	Food Core Temperature
Saddle of hare	70 - 75 °C
Leg of hare	70 - 75 °C
Whole hare	70 - 75 °C
Saddle of venison	70 - 75 °C
Leg of venison	70 - 75 °C

Fish

Food to be Cooked	Food Core Temperature
Salmon	65 - 70 °C
Trouts	65 - 70 °C

12. CARE AND CLEANING

WARNING!
Refer to the Safety chapters.

Notes on cleaning:

- Clean the front of the appliance with a soft cloth with warm water and a cleaning agent.
- To clean metal surfaces, use a usual cleaning agent.
- Clean the appliance interior after each use. Then you can remove dirt more easily and it does not burn on.
- Clean stubborn dirt with a special oven cleaner.
- Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent.
- If you have nonstick accessories, do not clean them using aggressive agents, sharp-edged objects or a dishwasher. It can cause damage to the nonstick coating.

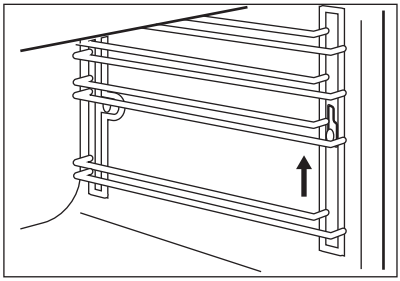
12.1 Steam Cleaning

1. Remove the worst of the dirt manually.
2. Put 250 ml of water with 3 tablespoons of vinegar directly into the steam generator.
3. Activate the Steam Cleaning function in the main menu. The display shows the duration of the function.
4. An acoustic signal sounds when the programme is completed. Touch a sensor field to deactivate the signal.
5. Wipe out the appliance with a soft cloth. Remove the remaining water from the steam generator.
6. Keep the appliance door open for approximately 1 hour. Wait until the appliance is dry.

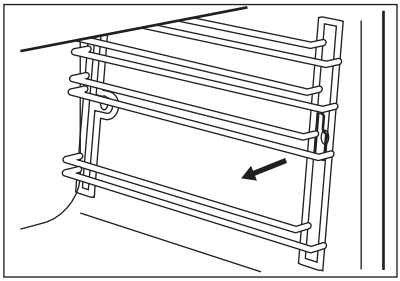
12.2 Shelf support

Removing the shelf support

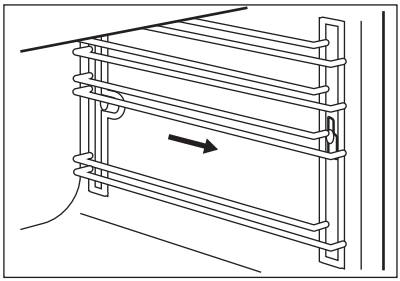
You can remove the shelf support to clean the side walls.



1. Carefully pull the support up and out of the front catch.



2. Lightly move the support on the front catch inwards.



3. Pull the support out of the rear catch.

Installing the shelf support

To install the shelf support follow the procedure in the opposite order.

12.3 Steam generation system

CAUTION!
Dry the steam generator **after each use**. Remove the water with the sponge.

Remove the limescale with water and vinegar.

CAUTION!
Chemical de-scaling agents can cause damage to the enamel. Follow the instructions of the manufacturer.

Cleaning the water drawer and the steam generator:

1. Put the water and vinegar mixture (approximately 250 ml) **through the water drawer** into the steam generator. Wait for approximately 10 minutes.
2. Remove the water and vinegar with the sponge.

3. Put clean water (100 - 200 ml) into the water drawer to flush the steam generation system.
4. Remove the water from the steam generator with the sponge and rub it dry.
5. Keep the door open to let the appliance dry fully.

12.4 Lamp

WARNING!
There is a risk of electrical shock. The lamp and the lamp glass cover can be hot.

Before you change the lamp:

- Deactivate the appliance.
- Remove the fuses from the fuse box or deactivate the circuit breaker.

CAUTION!
Put a cloth on the bottom of the interior of the appliance. It prevents damage to the lamp glass cover and the cavity.
Always use the same lamp type.

Replacing the lamp at the cavity ceiling:

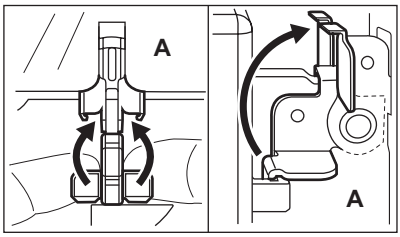
1. Turn the lamp glass cover counterclockwise to remove it.
2. Remove the metal ring and clean the glass cover.
3. Replace the lamp with a suitable 300 °C heat-resistant lamp.
4. Attach the metal ring to the glass cover.
5. Install the glass cover.

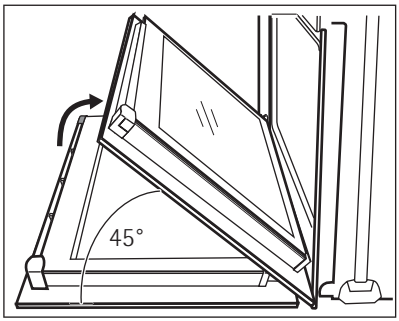
Replacing the lamp on the left side of the cavity:

1. Remove the left shelf support.
2. Use a Torx 20 screwdriver to remove the cover.
3. Remove and clean the metal frame and the seal.
4. Replace the lamp with a suitable 300 °C heat-resistant lamp.
5. Install the metal frame and the seal. Tighten the screws.
6. Install the left shelf support.

12.5 Door and glass panels

Remove the door to clean it.





Removing the door

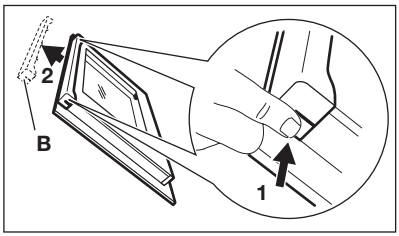
CAUTION!
Be careful when you remove the door from the appliance. The door is heavy.

1. Open the door as far as it goes.
2. Fully lift up the clamping levers (A) on the two door hinges.
3. Close the door until it is at an angle of approximately 45°.
4. Hold the door with one hand on each side and pull it away from the appliance at an upwards angle.

Put the door with the outer side down on a soft and level surface to prevent scratches.

5. At this time you can remove the inner glass panels and clean them.

To install the door do the above steps in the opposite sequence.



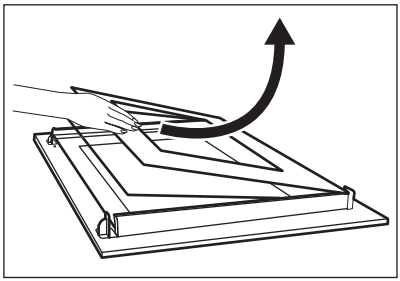
Removing and cleaning the door glasses

The door has 2, 3 or 4 panels of glass (the number depends on the model).

CAUTION!
Rough handling of the glass, especially around the edges of the front panel, can cause the glass to break.

1. Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal.
2. Pull the door trim to the front to remove it.
3. Hold the door glass panels on their top edges one by one and pull them upwards from the guide.
4. Clean the door glass panels.

   To install the panels do the above steps in the opposite sequence. Insert the smaller panel first, and then the larger one.



13. WHAT TO DO IF…

WARNING!
Refer to the Safety chapters.

Problem	Possible cause	Remedy
The appliance does not heat up.	The appliance is deactivated.	Activate the appliance.
The appliance does not heat up.	The clock is not set.	Set the clock.
The appliance does not heat up.	The necessary settings are not set.	Check the settings.
The appliance does not heat up.	The Child Lock is activated.	Refer to "Activating and deactivating the Child Lock function".
The appliance does not heat up.	The fuse is released.	Make sure that the fuse is the cause of the malfunction. If the fuse releases again and again, contact a qualified electrician.

Problem	Possible cause	Remedy
The display shows F111.	The CT Sensor plug is not correctly installed into the socket.	Put the plug of core temperature sensor as far as possible into the socket.
The lamp does not operate.	The lamp is defective.	Replace the lamp.

If you cannot find a solution to the problem yourself, contact your dealer or the service centre.
The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the appliance cavity.

We recommend that you write the data here:	
Model (MOD.)	.....
Product number (PNC)	.....
Serial number (S.N.)	.....

14. INSTALLATION

WARNING!
Refer to the Safety chapters.

The built-in unit must meet the stability requirements of DIN 68930.

The oven is designed to be connected to 230 - 240V ~ (50Hz) electricity supply.
The oven has an easily accessible terminal block which is marked as follows:

Letter L - Live terminal
Letter N - Neutral terminal
⏚ - Earth terminal

CAUTION!
This oven must be earthed!

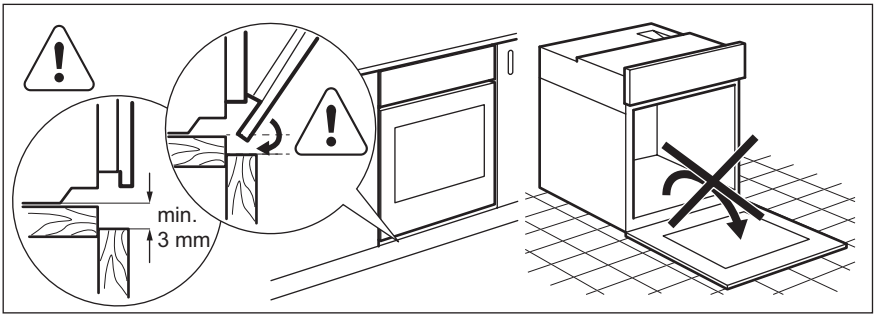
The cable used to connect the oven to the electrical supply must comply to the specifications given below.
For UK use only

Connection via	Min. size Cable/ flex	Cable/flex type	Fuse
Cooker Control Circuit	2,5 mm²	PVC / PVC twin and earth	min: 15 A max: 20 A

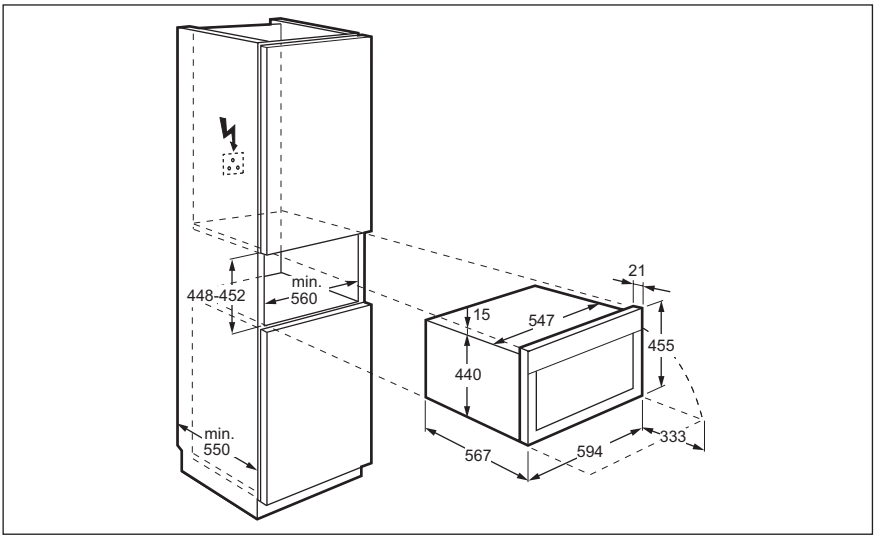
It is necessary that you install a double pole switch between the oven and the electricity supply (mains), with a minimum gap of 3 mm between the switch contacts and of a type suitable for the required load in compliance with the current regulations.
The switch must not break the yellow and green earth cable at any point.

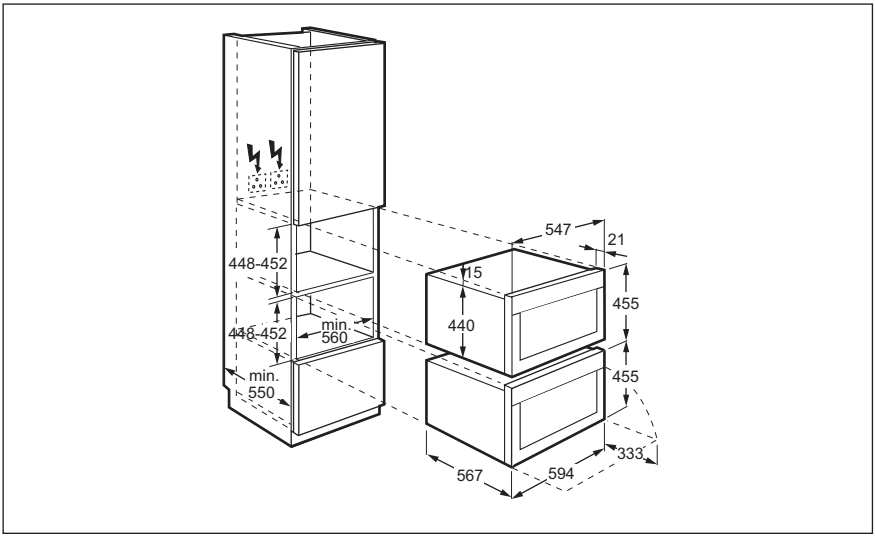
After installation and connecting, the cable must be placed so that it cannot at any point reach a temperature of more than 50°C above the ambient temperature. Before the oven is connected, check that the main fuse and the domestic installation can support the load; and that the power supply is properly earthed.

The manufacturer declines any responsibility should these safety measures not be carried out.



To lift the appliance, do not use the door handle.

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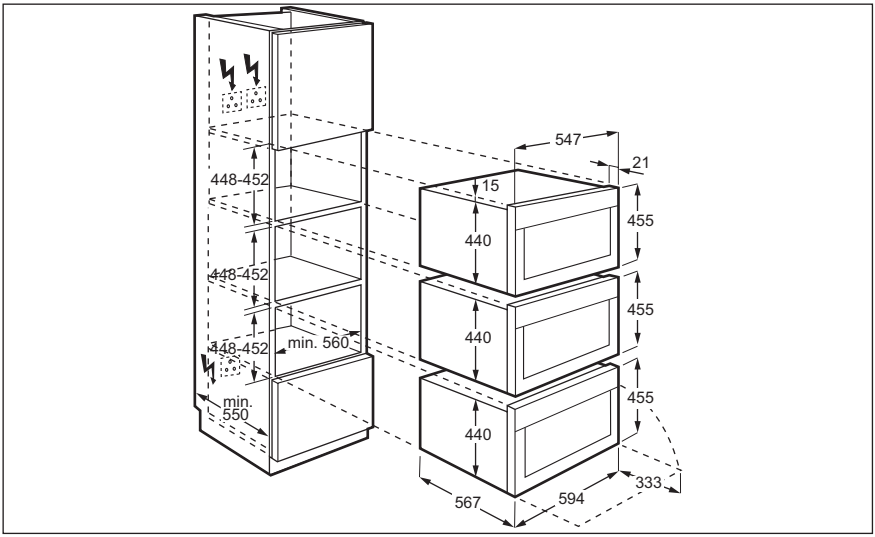
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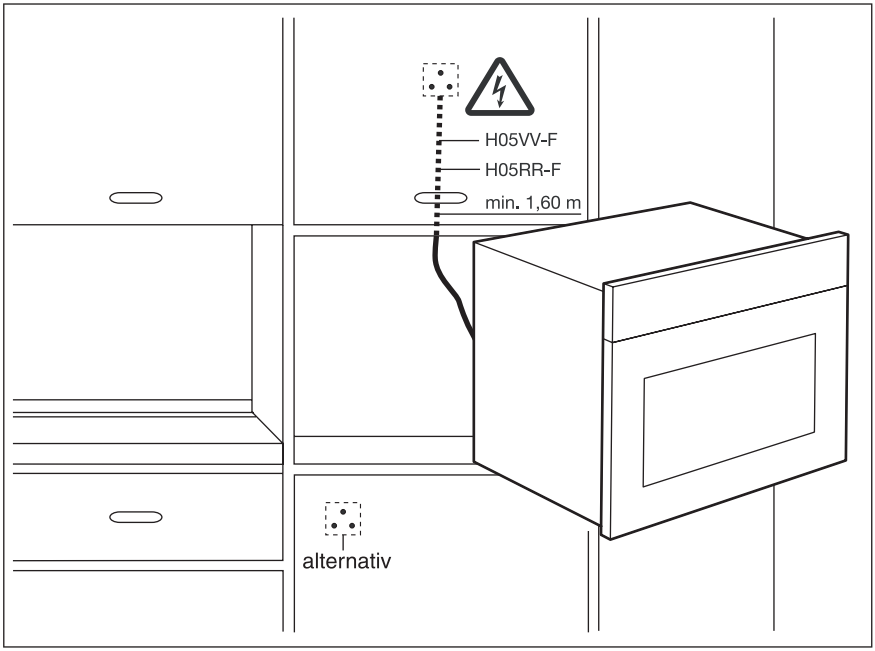
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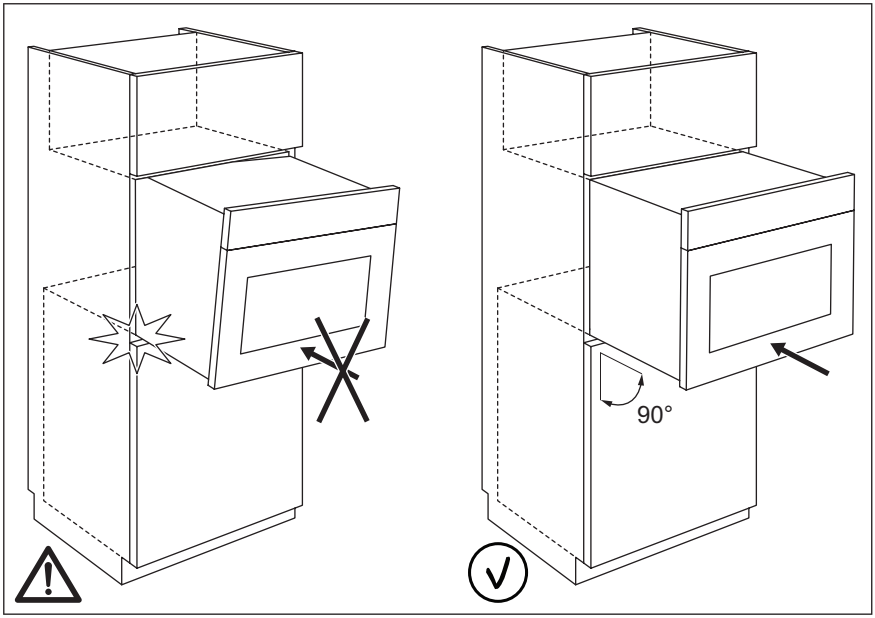
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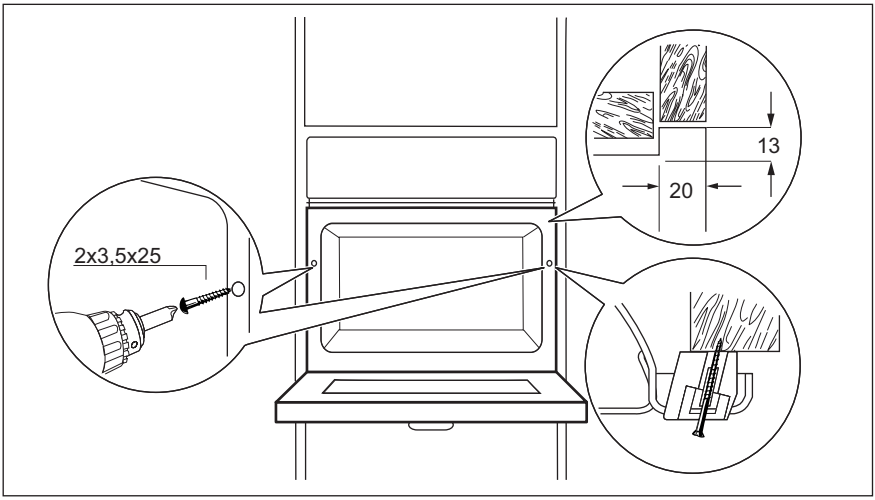

15. GB IE GREAT BRITAIN & IRELAND - GUARANTEE/ CUSTOMER SERVICE

15.1 Standard guarantee conditions:

We, Electrolux, undertake that if within 12 months of the date of the purchase this Electrolux appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

- Appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- Appliance has been used for normal domestic purposes only, in accordance with manufacturer's instructions.
- Appliance hasn't been serviced, maintained, repaired, taken apart or tampered with by person not authorised by us.
- Electrolux Service Force Centre must undertake all service work under this guarantee
- Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.

Exclusions

- Damage, calls resulting from transport, improper use, neglect, light bulbs, removable parts of glass, plastic.
- Costs for calls to put right appliance which is improperly installed, calls to appliances outside United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.
- Products of Electrolux manufacturer that are not marketed by Electrolux

Service and Spare Parts. Please contact your local Service Force Centre: **08445 616 616**(Call will be routed to Service Force Centre covering your postcode area). For address of local Service Force

Centre and further information, please visit: **www.serviceforce.co.uk** Before calling out an engineer, please ensure you have read the details under the heading "What to do if... / Troubleshooting". When you contact the Service Force Centre you will need to give the following details: Your name, address and postcode, your telephone number, clear concise details of the fault, model and serial number of the appliance (found on the rating plate), the purchase date. Please note a valid purchase receipt or guarantee documentation is required for in guarantee service calls.

Customer Care. Please contact our Customer Care Department: Electrolux Major Appliances, Addington Way, Luton, Bedfordshire, LU4 9QQ or visit our website at www.electrolux.co.uk

Customer Care Department,	**Tel: (Calls may be recorded for training purposes)**
Electrolux	08445 613 613
AEG-Electrolux	08445 611 611
Zanussi-Electrolux	08445 612 612

For Customer Service in The Republic of Ireland please contact us at the address below:

Electrolux Group (Irl) Ltd, Long Mile Road, Dublin 12, Republic of Ireland Tel: +353 (0)1 4090751, Email: service.eid@electrolux.ie

16. EUROPEAN GUARANTEE

GB This appliance is guaranteed by Electrolux in each of the countries listed at the back of this user manual, for the period specified in the appliance guarantee or otherwise by law. If you move from one of these countries to another of the countries listed, the appliance guarantee will move with you subject to the following qualifications:-

- The appliance guarantee starts from the date you first purchased the appliance which will be evidenced by production of a valid purchase document issued by the seller of the appliance.
- The appliance guarantee is for the same period and to the same extent for labour and parts as exists in your new country of residence for this particular model or range of appliances.
- The appliance guarantee is personal to the original purchaser of the appliance and cannot be transferred to another user.
- The appliance is installed and used in accordance with instructions issued by Electrolux and is only used within the home, i.e. is not used for commercial purposes.
- The appliance is installed in accordance with all relevant regulations in force within your new country of residence.

The provisions of this European Guarantee do not affect any of the rights granted to you by law.

17. WWW.ELECTROLUX.COM

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Česká Republika	+420 261 302 261	Budějovická 3, Praha 4, 140 21
Danmark	+45 70 11 74 00	Strevelinsvej 38-40, 7000 Fredericia
Deutschland	+49 180 32 26 622	Fürther Str. 246, 90429 Nürnberg
Eesti	+37 2 66 50 030	Pärnu mnt. 153, 11624 Tallinn
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Österreich	0810 955030	Herziggasse 9, 1230 Wien
Polska	+48 22 43 47 300	ul. Kolejowa 5/7, 01–217 Warszawa
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Romania	+40 21 451 20 30	Str. Garii Progresului 2, S4, 040671 RO
Schweiz - Suisse - Svizzera	0848 848 111	Industriestrasse 10, CH-5506 Mägenwil
Slovenija	+38 61 24 25 731	Gerbičeva ulica 110, 1000 Ljubljana
Slovensko	+421 2 32 14 13 34-5	Electrolux Slovakia s.r.o., Electrolux Domáce spotrebiče SK, Galvaniho 17/B, 821 04 Bratislava
Suomi	030 600 5200 Lankapuhelinverkosta 0,0828€/puhelu+0,032€/min Matkapuhelinverkosta 0,192€/min	
Sverige	+46 (0)771 76 76 76	Electrolux Service, S:t Göransgatan 143, S-105 45 Stockholm
Türkiye	+90 21 22 93 10 25	Tarlabaşı caddesi no : 35 Taksim İstanbul
Россия	8-800-200-3589	129090 Москва, Олимпийский проспект, 16, БЦ "Олимпик"
Україна	+380 44 586 20 60	04074 Київ, вул.Автозаводська, 2а, БЦ "Алкон"

18. ENVIRONMENT CONCERNS

Recycle the materials with the symbol ♺. Put the packaging in applicable containers to recycle it. Help protect the environment and human health and to recycle waste of electrical and electronic appliances. Do not dispose appliances marked with the symbol with the household waste. Return the product to your local recycling facility or contact your municipal office.

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